

SMALL PLATES

DEVILED EGGS (VG, GF)	9
WHIPPED RICOTTA DUO (VG, GFO)	10
calabrian chile with hot honey. lemon and herb with honey. served with crostini	
BACON-WRAPPED FIGS (GF)	15
chèvre mousse, balsamic reduction	
BRUSCHETTA	10
our take on the italian classic! choose from: • fig jam, crispy prosciutto, mascarpone, microgreens • goat cheese pesto mousse, mozzarella, roma tomato (VG) • ricotta, toasted hazelnuts, hot honey (VG)	
BRUSSEL SPROUTS (VG, VO, GF)	13
blue cheese, bread crumbs, balsamic glaze	
MEATBALLS (GFO)	15
traditional italian style, served with crostini	
BURRATA (VG, GFO)	17
cherry tomato, walnut pesto, balsamic glaze	
CRAB CAKES (GF)	17
blue crab, cajun remoulade, arugula salad	

SOUP & SALAD

add chicken to salads for \$5	
SOUP DU JOUR	8
ask your server about our featured soup	
BEET (VG, VO, GF)	13
red and golden beets, spring mix, golden raisins, marinated feta, marcona almonds, apple cider vinaigrette	
CAESAR (VG, GFO)	12
romaine, parmesan, croutons, deviled egg	

FLATBREADS

BEEF & POTATO	19
roast beef, mashed potato purée, garlic confit, crème fraîche	
BACON GORGONZOLA	17
fig, gruyère, balsamic reduction	
SALSICHA	17
italian sausage, olive, red onion, fresh mozzarella	
CARAMELIZED ONION (VG)	17
gruyère, crimini mushrooms, chives	
ROCKET (VGO)	19
arugula, stracciatella, prosciutto - sub crimini mushrooms for vegetarian option	

BOARDS

SOMM BOARD BLANC (VG, GFO)	48
"A Master Class in Curation" – <i>The Minnesota Star Tribune</i> enjoy a unique assortment of soft triple-cream european cheeses and accompaniments that yearn for champagne, white wine, or softer-styled reds - add charcuterie for \$12	
SOMM BOARD ROUGE (VG, GFO)	48
an epic spread of medium- to firm-textured cheeses that long for the bolder side of red wine. basswood honey and aronia jam from local minnesota farmers are joined by a bevy of other lavish accoutrements - add charcuterie for \$12	
SWISS FONDUE (VG, GFO) for 1-2 ... 32 for 3-4 ... 60 gruyère, emmentaler and mountain cheeses melted into a 1960's vintage danish pot. served with crusty bread, blanched potatoes, veggies and more - add brat assortment for \$8	
CHEF'S BOARD (VG, GFO)	28
selection of cheeses and accoutrements from our head chef - add charcuterie for \$12	
BRAT BOARD	28
an array of brat varieties and complimentary cheeses, served with soft pretzels, house pickles, and mustards	
MEZZE BOARD (V, GFO)	24
refreshed for winter! a mediterranean-style board with roasted garlic hummus, white bean dip, and olive tapenade. served with crudités and crostini	
MINI CHEF'S BOARD (GFO)	18
a smaller assortment of charcuterie and cheese	

SANDWICHES

served with kettle chips or mixed greens

FRENCH DIP (GFO)	19
roast beef, gruyère, french roll, au jus	
TURKEY PESTO (GFO)	16
smoked turkey breast, aioli, provolone, tomato, arugula on a focaccia bun	
PROSCIUTTO, BRIE & ARUGULA (GFO)	16
on toasted french baguette with garlic aioli	
CURRIED CHICKPEA WRAP (V, GFO)	15
golden raisins, tomato, arugula, spinach tortilla	

*These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, fish, or other proteins may increase the risk of contracting a food-borne illness.

Please inform your server of any food or nut allergies.

A 3% processing fee will be applied to credit card transactions to offset associated costs. Debit cards are not subject to this surcharge.

An automatic gratuity of 20% will be added to parties of 7 or more.

 - Featured Item

VG(O) - Vegetarian (Option)

GF(O) - Gluten Free (Option)

V(O) - Vegan (Option)

MILLY'S

WINE BAR & BISTRO

FOOD | WINTER 2026

DESSERT

all desserts made in-house

POT DE CRÈME (VG, GF)	8
rich, french-style chocolate custard. house-made chantilly	
PEANUT BUTTER MOUSSE (VG, GF)	8
topped with chantilly, dark chocolate shard	
✳️ APPLE CRISP (VG, GF)	8
served warm. add scoop of ice cream for \$3	
CRÈME BRÛLÉE (VG, GF)	8
CHOCOLATE TRIO (VG, GF)	8
trio of house-made chocolates and confections	
BROWNIE A LA MODE (VG, GF)	11

DESSERT BOARDS

SIGNATURE DESSERT BOARD (VG, GFO)	15
our chocolate trio with the choice of a pot de crème, peanut butter mousse, or crème brûlée	
PREMIER DESSERT BOARD (VG, GFO)	26
a true across-the-board! includes a pot de crème, peanut butter mousse, crème brûlée and our chocolate trio	
✳️ S'MORES BOARD (VG) for 1-2 ... 14 for 3-4 ... 24	
graham crackers, marshmallows, and chocolate bark surrounding a tabletop flame. build the cold weather classic or enjoy to your heart's desire	

DESSERT WINE

✳️ DESSERT WINE DUO	16
the ultimate dessert board pairing! compare a ruby and tawny side-by-side	
Chateau Roumieu SAUTERNES, France	12
Lustau East India Solera SHERRY, Spain	12
Quinta De La Rosa RUBY Reserve, Portugal	14
Broadbent 5 Year MADEIRA, Portugal	12
Ramos Pinto 10 Year TAWNY, Portugal	14
Villa Oeiras 15 Year TAWNY, Portugal	16
Warre's Otima 20 Year TAWNY, Portugal	24

COFFEE

DOGWOOD BREWED COFFEE	4
ESPRESSO (SINGLE/DOUBLE)	4 / 6

WINE COCKTAILS

✳️ APPLE BOTTOM SPRITZ	13
apple rosemary shrub, spiced cider, prosecco	
CHAMOMILE KISS	14
sparkling rosé infused with blood orange and botanicals, plum and wildflower honey shrub, house-made chamomile syrup, prosecco	
PARADISO SPRITZ	13
a wine-based aperol spritz	

BEER & CIDER

SURLY HELL LAGER	7
Surly Brewing — Minneapolis, MN	
DAISY CUTTER PALE ALE	7
Half Acre Beer Co. — Chicago, IL	
WAYBIRD HAZY IPA	7
Half Acre Beer Co. — Chicago, IL	
BLACK ALE PORTER/STOUT	7
Bent Paddle Brewing — Duluth, MN	
WILD APPLE CIDER	9
Wild State Cider — Duluth, MN	

NON-ALCOHOLIC

N/A SPARKLING ROSÉ	12
Shania 0.0, Jumilla, Spain — N.V.	
N/A SPARKLING WHITE WINE	12
Shania 0.0, Jumilla, Spain — N.V.	
N/A GIN & TONIC	11
Ish Spirits — Copenhagen, Denmark	
N/A NEGRONI	11
Aplós — Miami, Florida	
N/A HOPPY PALE ALE	7
Surly Brewing Co. — Minneapolis, MN	
SHRUB & SODA	7
sparkling water with locally-made Sharab Shrub, choice of raspberry, blueberry poblano, thai basil, apple rosemary, or plum with wildflower honey	
SAN PELLEGRINO	5
COKE / DIET COKE / SPRITE	3

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V(O) - Vegan (Option)

EXECUTIVE CHEF | ZACH ELLISON
GENERAL MANAGER | ZACH ESPINOZA